Picante Sauce - Salsa

Description

Summary
Yield: 6
Prep Time: 5 minutes
Category: Relishes
Cuisine: Mexican
Tags: Canning

Ingredients
- 9 large ripe tomatoes
- 1 large onion, quartered
- 1 small carrot, sliced
- 1 cup finely chopped jalapeños (more or less, depending on how hot you want it)
- 1/4 tsp black pepper
- 1 1/2 tsp pickling salt
- 1 tbsp garlic salt

Instructions
Put small amount in blender or food processor (don't over do it) You want it to be a little chunky.

Cook over medium heat until juice has cooked off considerably.

Pour into 1/2 pint jars, tighten lids.

Place in your pressure canner for 15 minutes - or water bath for 40 minutes. Tighten rings tighter when top pops.

Notes
This recipe will make around 2 to 3 half pint jars. You can multiply the ingredients x 4 to can a dozen at a time. Simply process the ingredients the same way and add to a large pot. Bring to a very slow boil and let simmer for an hour.

Then simply jar up and stick in your pressure canner for 15 minutes or water bath for 40 minutes and you have access to homemade year round picante salsa!